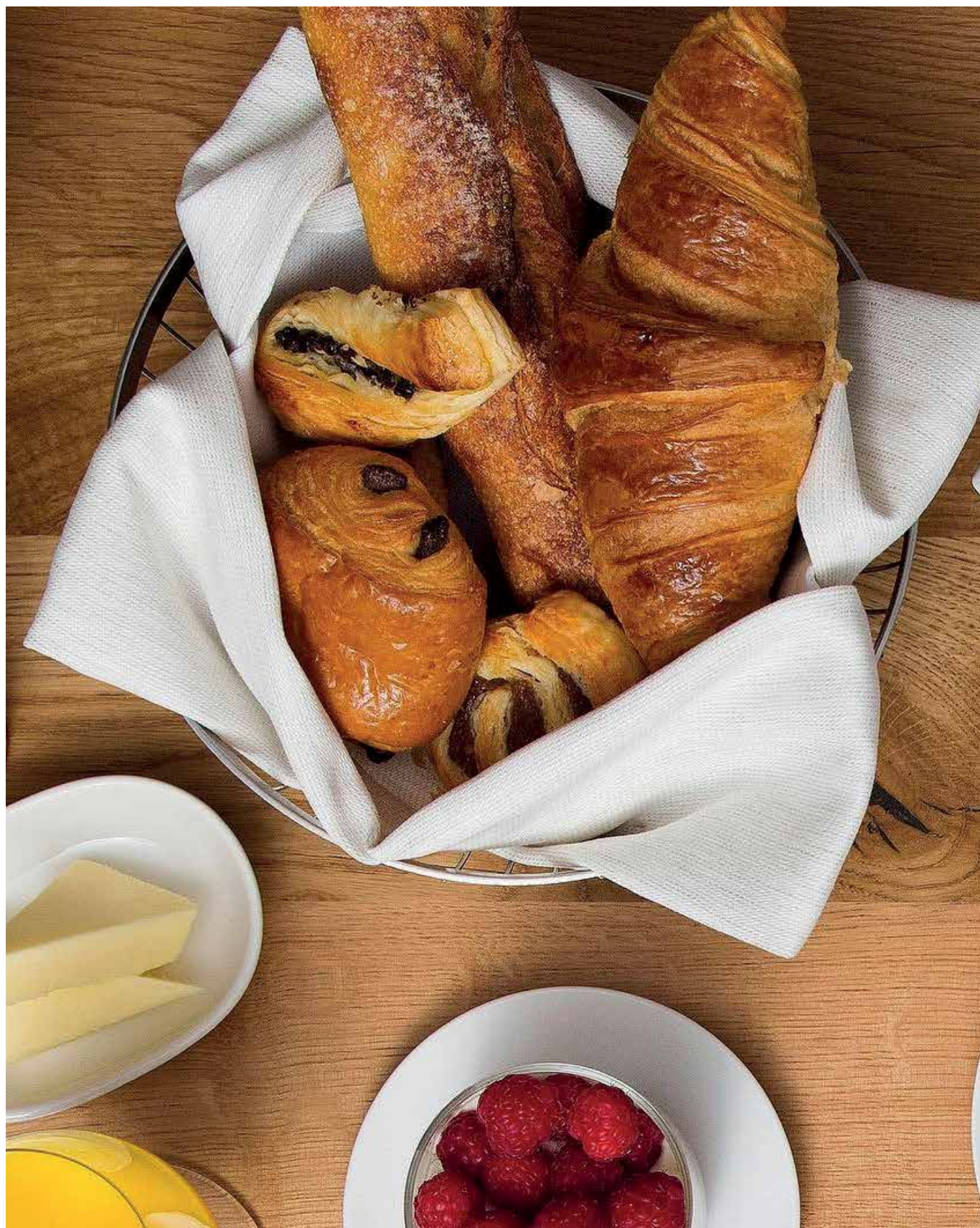




INTERCONTINENTAL®
JOHANNESBURG O.R. TAMBO AIRPORT



Dear Guest

Welcome to our world of In-Room Dining.

We understand that when you order in-room dining you want fresh food, expertly cooked, beautifully presented and delivered in good time. Our extensive menu covers a wide range of dishes to suit all tastes and appetites prepared from the freshest ingredients and all dishes are made specifically to order, ensuring your meal arrives perfectly.

Please read on for our Chef's selections for breakfast, lunch, dinner, overnight meals and snack options. If the item you would like does not appear on the menu, please ask and we will be delighted to create something tailored to your preference. Wherever possible local food suppliers receive preferential treatment based on sustainability and eco-friendly practices.

When you have made your choice, please press the Room Service button on your telephone to place your order. We welcome enquiries from guests who wish to know whether any meals contain particular ingredients or allergens. If you have a food allergy or intolerance, please inform your server upon placing your order.

Our breakfast is available from 05H30 - 11H00. For earlier breakfast options and to ensure prompt delivery, please complete the breakfast door hanger with your order before 02h00 and place on the outside of the door, on the door handle. Diabetic jam available on request.

All our prices include VAT at the prevailing rate.

We trust your dining experience will be a pleasant one. Bon appétit!

BREAKFAST

Full Breakfast

Continental

A la carte

ALL DAY DINING

Sandwiches, Burgers

Soups and Salads

Main Courses

From the Grill

BEVERAGES

Wines

Champagnes & Sparkling Wines

Soft Drinks

Hot Beverages

CONTINENTAL BREAKFAST 280

The below items are all included in the continental breakfast. We have also priced the items individually for your convenience should you wish to not have the full continental breakfast

COLD FRESHLY PRESSED MORNING BEVERAGES

Orange, grapefruit	40
Veggie juice	40
Fruit smoothie	40
Guava, mango, apple, fruit cocktail	50

HOT MORNING BEVERAGES

Fresh filter coffee	50
Decaffeinated coffee	65
Hot chocolate	50
Ceylon, Rooibos, English Breakfast, Earl Grey	50
Full cream, low fat, skimmed, soya bean, almond and oat milk served hot or cold	

YOGHURTS 60

Artisan flavoured low fat or Bulgarian

CHEESE PLATE 120

A selection of four local cheeses; mature cheddar, blue rock, camembert, brie cheese, dried fruit and crackers

FRUIT PLATE 100

Three types of sliced seasonal fruit served with ginger and passionfruit syrup

CEREAL, MUESLI OR PORRIDGE 60

All bran, corn flakes, coco pops, warm oat meal porridge, bircher or toasted muesli
Full cream, low fat, skimmed, soya bean, almond and oat milk served hot or cold

BAKERS BASKET 140

Croissant, two types of Danishes, blueberry, lemon poppy seed or health muffin,
Served with home crafted preserves, salted butter or margarine

CHARCUTERIE 150

Selection of smoked and cured meats, smoked chicken, beef pastrami, parma ham, salami, relish and mustard

SMOKED SALMON PLATE 150

Smoked salmon lemon, capers, pickled red onion

BREADS

White	90
Brown	90
Gluten Free	90
Rye	90
Whole Wheat Toast	90
Ciabatta	90

Accompanied by salted butter or margarine and local preserves

FULL ENGLISH BREAKFAST 320

Continental breakfast and your choice of one egg dish served from the hot A la carte breakfast menu

HOT A LA CARTE BREAKFAST

EGG FLORENTINE 120

Toasted English muffin, spinach, poached egg, topped with hollandaise

EGGS BENEDICT 240

Toasted English muffin, Parma ham, poached egg, wild rocket topped with hollandaise

SOUTH AFRICAN BENEDICT 190

Toasted English muffin, boerewors pinwheel, poached eggs, chakalaka style baked beans, topped with hollandaise

VEGAN BENEDICT 165

Beetroot English muffin, Baba Ghanoush, grilled zucchini, avocado, sesame seeds, artichoke, cayenne pepper and hollandaise

SMOKED SALMON BENEDICT 200

Whole wheat toast, cream cheese, crisp rocket, poached eggs, smoked salmon, topped with peppered hollandaise

AMERICAN BREAKFAST (24HR) 250

2 eggs cooked any style with bacon, tomato, mushroom, hash brown potato, sausage and flapjacks
Egg style: Scrambled, Fried, Boiled, Poached, Omelette or Frittata

QUILLS SHAKSHOUKA 200

Sheba sauce cooked with two soft boiled eggs

Lamb	300
Beef	240
Venison	260
Chicken	220
Prawns	320

EARLY MORNING OMELETTE (24HR) 180

3 egg fluffy omelette with toasted or plain white or brown bread, selection of local preserves

Choose from the below fillings to tailor make your omelette:

- Ham
- Tomato
- Mushroom
- Bacon
- Onion
- Cheese

VEGAN BREAKFAST 170

Fried plantain, avocado, chia seeds, scrambled tofu, hummus, panko asparagus, kale and sautéed mushrooms

HEALTHY BREAKFAST 240

Whole wheat toast, hummus, avocado, poached eggs sautéed tomatoes on the vine

BREAKFAST MENU

SOUTH AFRICAN BREAKFAST GRILL 250
Poached eggs, boerewors pinwheel, beef fillet, served on a bed of chakalaka style baked beans and fried spinach

SOUTH AFRICAN SCRAMBLED WRAP 170
Springbok biltong cooked with scrambled eggs served in a wrap with rocket, tomato and avocado

WARM PANCAKES 120
Pancakes, cream cheese, mixed berries, grilled banana, cinnamon sugar, flavoured maple syrup, compote (Vegan option available)

FLAPJACKS 120
Flapjacks, crispy bacon, flavoured maple syrup, grilled banana, icing sugar, cinnamon sugar, whipped cream, bacon (Vegan option available)

WAFFLES 130
Freshly baked waffles, mixed berries, grilled banana, Chantilly cream, syrup, compote (Vegan option available)

FRENCH TOAST 130
Egg soaked fried bread, mixed berries, grilled banana cinnamon sugar, maple syrup, cream, compote

Compote: berry, tomato or mixed fruit

SIDES

Bacon	80
Tomato	50
Mushrooms	55
Hash Brown Potato	60
Lamb Sausage	65
Chicken Sausage	60
Beef Sausage	60
Pork Sausage	60
Vegan Sausage	65
Baked Beans	50
Chakalaka	50
Braised Spinach	55
French Fries	55
Scrambled Eggs	55
Poached Eggs	55
Boiled Eggs	55



APPETIZERS**SOUP**

Served with freshly baked bread

Soup du Jour	90
Butternut Orange Soup	100

SALADS / STARTERS

All salads are served cold

	APP	ENTREES
GREEN SALAD	110	110
Fresh garden leaves, baby carrots, Danish feta cheese, pickled baby corn, red onion, bell peppers, avocado (seasonal) with balsamic vinaigrette		

CAESAR SALAD	110	140
Cos lettuce, bacon, anchovies, croutons and Grana Padano served with a crumbed deep fried poached egg and a Caesar dressing		

BEETROOT SALAD	165
Micro greens, assorted beetroot, fried chickpeas, barley, pickled carrot and parsnip ribbons, halloumi cheese, avocado puree finished with a whole grain vinaigrette	

PERI-PERI CHICKEN LIVERS	110
Grilled peri-peri livers finished in a tomato and chilli sauce served with fresh steamed bread rolls	

SEAFOOD RISOTTO	220
Seafood cooked with a tomato bisque creamy risotto	

TRUFFLE MUSHROOM RISOTTO	165
Topped with wild mushrooms and finished off with truffle dust	

LIGHT MEALS

All our burgers and sandwiches are served with your choice of french fries or a mixed garden salad

CHICKEN OR BEEF BURGER	280
200g Signature beef patty or chicken breast set upon rocket, dill cucumber and tomato relish, topped with house cheddar cheese	

GOURMET BOEREWORS BUN	280
Traditional South African sausage, chakalaka, basil pesto mayonnaise	

SANDWICHES

All sandwiches are served with your choice of french fries or a mixed garden side salad

Available plain or toasted on white, whole-wheat, rye, brown, baguette and gluten free bread or a wrap

CLUB SANDWICH	250
Bacon, egg, grilled chicken, cheddar cheese, tomato, lettuce and onion	
Classic roasted chicken and mayonnaise	200
Lemon peppered tuna mayonnaise	195
Bacon, fried egg and cheddar cheese	180
Mozzarella and cheddar cheese, plum tomatoes and basil pesto	170

PASTAS

Choice of Penne, Linguine or Spaghetti (Gluten free on request)

BEEF BOLOGNESE	195
Beef mince cooked in a tomato & red wine sauce topped with parmesan	

CREAMY CHICKEN AND MUSHROOM PASTA	180
Chicken strips, bacon, forest mushrooms, creamy alfredo sauce topped crispy bacon and parmesan	

VEGAN PULLED JACKFRUIT AND MUSHROOM PASTA	200
Assorted mushrooms with pulled jackfruit cooked in a soy milk creamy sauce with a mushroom pasta topped with vegan parmesan	



SPECIALITIES

VEGETABLE STIR-FRY 150
Wok fried vegetables accompanied by sesame noodles, chilli, honey and soy sauce dressing

QUILLS STEAK POKE BOWL 170
Edemame beans/spicy seared beef fillet in sesame seeds, coconut rice, radishes, cucumber, pickled garlic, spring onions, pickled carrot ribbons

STEAK, EGG AND CHIPS 410
200g fillet of beef, poached egg and fries

LAMB SHANK 420
Slow cooked lamb shank set upon potato mash and roasted vegetables, finished with merlot jus (cooking time 30 min)

QUILLS CURRY CHICKEN CURRY 200
Garlic and chilli prawns, line fish cooked in a rich tomato sauce, finished with coriander, steamed basmati rice and traditional condiments

POTATO AND SPINACH CURRY 180
Potato, spinach, mushroom and lentil cooked in a rich tomato curry sauce accompanied by steamed basmati rice and traditional condiments

GRILLS

Please choose two sides and one sauce
(Please note well done meat takes 35 to 40 minutes)

Line fish of the day 360
6 Tiger prawns 420
300g Grilled lamb cutlets 480
300g Beef rib-eye 480
300g Beef fillet 400
Deboned chicken thighs spicy or herbed 230

SIDES

Rosemary and sea salt potato wedges 55
Sweet potato fries 55
French fries 65
Mash potato 55
Savoury rice 55
Steamed basmati rice 55
Creamy pap 50
Sautéed mushrooms with thyme 70
Mixed seasonal vegetables 60
Side green salad 55
Creamed spinach 60

SAUCES / RELISH

Forest mushrooms 45
Creamy pepper 45
Garlic cream 40
Red wine jus 40
Lemon butter 45
Peri-peri relish 40
Chakalaka 45
Tomato relish 45

**DESSERT SELECTION**

MALVA PUDDING 100
Served with a rum infused crème anglaise and a honeycomb ice cream

CHOCOLATE TORTE 120
Flourless chocolate torte, served with a salted peanut butter mousse, passion fruit coulis, crystalized peanut crumble and vanilla ice cream

SEASONAL SLICED FRUIT 110
Fruit platter served with fruit sorbet

TRIO OF ICE CREAM OF THE DAY 90
Enquire with your waiter what flavours are on offer today

PEACHES AND CREAM CHEESE CAKE 130
Peach and cream cheese cake, granola crumb, grilled peaches, tart raspberries, macerated in peach schnapps

CHEESE PLATTER 200
Assorted South African artisan cheeses, accompanied with salted crackers, nuts, preserves and dried fruit

CAKE OF THE DAY 145
Enquire with your waiter what flavours are on offer today

SOUP DU JOUR	90
Served with freshly baked bread	
CAESAR SALAD	140
Cos lettuce, bacon, anchovies, croutons, Grana Padano served with a crumbed deep fried poached egg and Caesar dressing	
GREEN SALAD	110
Fresh garden leaves, baby carrots, Danish feta cheese, pickled baby corn, red onion, bell peppers, avocado (seasonal) and balsamic vinaigrette	
EARLY MORNING OMELETTE	180
(Egg white omelette is available on request) 3 egg fluffy omelette served with white or brown bread, toasted or plain, and a selection of local preserves	
Choose from the below fillings to tailor make your omelette:	
<ul style="list-style-type: none">• Ham• Tomato• Mushroom• Bacon• Onion• Cheese• Chakalaka• Beef biltong	
AMERICAN BREAKFAST	250
2 eggs cooked any style with bacon, tomato, mushrooms, hash brown potato, sausage and flapjacks Egg style: Scrambled, Fried, Boiled, Poached, Omelette or Frittata	
BAKERS BASKET	130
Croissant, Danishes, one blueberry, lemon poppy seed or health muffin, home crafted preserves, salted butter or margarine	
FRENCH TOAST	130
Egg soaked fried bread, served with a grilled banana, mixed berries, cinnamon sugar, maple flavoured syrup, cream and compote	
WAFFLES	130
Freshly baked waffles, mixed berries, grilled banana, Chantilly cream, syrup, compote (Vegan option available)	

APPETIZER

PERI-PERI CHICKEN LIVERS	110
Grilled peri-peri livers finished in a tomato and chilli sauce, served with freshly baked bread rolls	
TRUFFLE MUSHROOM RISOTTO	165
Topped with wild mushrooms and finished off with truffle dust	

BURGERS AND SPECIALITY SANDWICHES

All our burgers and sandwiches are served with your choice of french fries or a mixed garden salad

CHICKEN OR BEEF BURGER	280
200g Signature beef patty or chicken breast set upon rocket, dill cucumber, house cheddar cheese, wholegrain mustard mayonnaise and tomato relish	
CLUB SANDWICH	250
Bacon, egg, grilled chicken, cheddar cheese, tomato, lettuce and onion	

GOURMET BOEREWORS ROLL	280
Traditional South African sausage, nestled in a freshly baked bread roll with cumin and coriander scented tomato and onion relish, finished with a basil pesto mayonnaise	

SANDWICHES	95
Half portion sandwiches served with your choice of french fries or a side salad. Available plain or toasted on white, whole-wheat, rye, brown and gluten free bread or a wrap	

Classic roasted chicken and mayonnaise
Lemon peppered tuna mayonnaise

PASTAS

Choice of Penne, Linguine or Spaghetti (Gluten free on request)	
BEEF BOLOGNESE	195
Beef mince cooked in a tomato & red wine sauce	
VEGAN CHICKEN STRIPS	180
Truffles and forest mushrooms in an almond milk cream sauce topped with vegan mozzarella	
STEAK, EGGS AND CHIPS	230
200g fillet of beef, poached egg, fries	
LAMB SHANK	420
Slow cooked lamb shank set upon potato mash and roasted vegetables, finished with merlot jus (cooking time 30 min)	
VEGETABLE STIR FRY	150
Wok fried vegetables accompanied by noodles sesame, chilli, honey and soy sauce dressing	

DESSERT SELECTION

MALVA PUDDING	100
Served with a rum infused crème anglaise and honeycomb ice cream	
CHOCOLATE TORTE	120
Flourless chocolate torte, served with a salted peanut butter mousse, passion fruit coulis, crystalized peanut crumble and vanilla ice cream	
SEASONAL SLICED FRUIT	110
Fruit platter served with fruit sorbet	



NON ALCOHOLIC BEVERAGES

HOT BEVERAGES

Pot of Filter Coffee	50
Pot of Decaffeinated Filter Coffee	50
Cappuccino	50
Café Latte	55
Hot Chocolate	55
Tea Selection - Ceylon, Rooibos, English Breakfast, Earl Grey	50

SOFT DRINKS

Coke	34
Coke Lite	34
Fanta Orange	34
Ice Tea	34
Soda Water, Lemonade, Ginger Ale	34
Tonic Water / Pink Tonic	30

JUICE

Guava	40
Mango	40
Apple	40
Fruit cocktail	40
Veggie juice - Freshly Pressed	80
Grape fruit - Freshly Pressed	45
Orange juice - Freshly Pressed	45

BLENDED DRINKS

Fruit Smoothie	60
Milkshake - Strawberry or Vanilla	40
Iced Coffee	55

ALCOHOLIC BEVERAGES

BEERS

Heineken	46
Peroni	50
Castle Lager	40
Castle Light	40

WINES

GLASS BOTTLE

HOUSE WHITE WINES

Warwick First Lady Chardonnay	85	300
Diemersdal Estate Sauvignon Blanc	90	320

HOUSE RED WINE

Bosman Generations 8 Cabernet Sauvignon	85	290
Leeuwenkuil Shiraz	120	460
Creation Pinot Noir	200	750

SPARKLING WINE

Laborie Brut	95	450
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